






WEEKLY MENU

from 23.10.2017 to 27.10.2017
varied salad buffet each day




main dish

alternative dish

Monday	rissole (pork/ beef) ^(A;a1;C) with buttered beans ^(G) and potato puree ^(G;in traces: A;a1-a4;C;F;J) apple 	baked sheeps cheese ^(a1;G) with Mediterranean vegetables (bell pepper, tomato, zucchini) apple
Tuesday	fish fingers ^(a1;D) with rice and tomato cream sauce ^(G) stracciatella yoghurt ^(G; in traces: F;G;H) 	sauerkraut potato casserole ^(G) stracciatella yoghurt ^(s.left)
Wednesday	chicken breast fillet with basmati rice ^(G) and fruity curry sauce ^(a1;G) tangerine 	pumpkin cream soup (hokkaido, sweet potatoes, coconut milk) with whole-grain toast ^(a1) or spelt bread ^(a1) tangerine
Thursday	Minestrone (Italian vegetable soup) ^(G;!) with whole-grain toast ^(a1) or sunflower seed whole-grain bread ^(a1) stirred cherry quark with cinnamon ^(G) 	lentil spelt curry (bell pepper, leeks, pineapple) ^(A;G;!;J) with rice stirred cherry quark with cinnamon ^(G)
Friday	noodle gratin (mozzarella, Gouda, hard cheese) ^(1;2;a1,G) banana or kiwi 	carrot mushroom pan-fry ^(G;!) with boiled potatoes and quark dip ^(G) banana or kiwi

Please notice indication of ingredients in case of food allergies or intolerances. We use iodized table salt. Subject to change without prior notice.

 with this logo labeled dishes are prepared according to DGE quality standard for school lunch and are certified by *Deutsche Gesellschaft für Ernährung* (DGE) e.V. The daily changing salad bar is a further offer in addition to the menus.